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Inclusive of room hire fees, dance floor, access to outdoor sea terrace (subject to availability) and private staffed bar in the Waterfront suite for £27 per person. Please choose one of the below menus, all served with tea and coffee.



























BRITISH CLASSIC BUFFET

- Assorted sandwiches   
- Mixed salad   
- Rainbow slaw with grapes
  
- Classic assorted vegetarian tarts   
- Chicken and mixed vegetable skewers  
- Hand cooked crisps   
- Lemon cheesecake   
- Potted chocolate mousse
  

ASIAN INFLUENCED BUFFET







- Smoked haddock and horseradish fish cakes  
- Salmon teriyaki  
- Lemon and ginger chicken skewers  
- Vegetable spring rolls, sweet chilli sauce   
- Hirata Buns with shredded duck and hoisin sauce  
- Melon and pineapple platter
  
- Tangy lemon mousse   

ANTIPASTI STYLE BUFFET

- Selection of salami and cured meats  
- Selection of British brie, stilton and cheddar cheeses   
- Mixed olives and sundried tomatoes   
- Pickles and chutneys   
- Breads and biscuits   
- Mixed salad   
- Rainbow slaw   
- Salted chocolate and caramel torte   
- Fresh fruit platter   

Allergy Advice

If you are allergic or intolerant to any food, please let us know upon placing your order. Whilst we endeavour to avoid any cross contamination, when processing a specific allergen free order, our kitchen does not have a specific allergen free zone. Deep fried wheat and gluten dishes will use the same fryers in the kitchen as dishes not containing these ingredients – there may be a risk of cross contamination which could affect extremely sensitive sufferers. For more information about any of our dishes please ask a member of our team.

-  Vegetarian
-  Dairy Free
-  Vegan
-  Gluten Free
-  Contains Gluten
-  Contains Dairy

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Call today: 01202 663489
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[RNLI.org.uk/college](https://www.rnli.org.uk/college)

The RNLI is the charity that saves lives at sea

The Royal National Lifeboat Institution, a charity registered in England and Wales (209603), Scotland (SC037736), the Republic of Ireland (CHY 2678 and 20003326), the Bailiwick of Jersey (14), the Isle of Man (1308 and 006329F), the Bailiwick of Guernsey and Alderney, of West Quay Road, Poole, Dorset, BH15 1HZ

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